



This response shows a bar graph with major errors. The axes are poorly labeled. The axes are scaled properly, but some data points are plotted incorrectly.

The conclusion would be that the more Pectinase that is added the more apple juice is strained. This is not as valid as it could be because there is no control. There should have been some apple sauce with no pectinase. However the enzyme and amount of apple sauce are both controlled. Time should be controlled, also. Lastly, they should have made sure that the mixing stick and cups etc. were clean.

This response draws an appropriate conclusion ("the more pectinase that is added, the more apple juice is strained"). The response also explains why the validity of the conclusion should be questioned (e.g., no control, control of time).